

sharing starter

bakery board

a selection of petite pastries, preserves & fresh fruits

mains

served with mini hash browns for the table

benedict

poached eggs, smoked wiltshire ham, english muffin & hollandaise

royal ve/gf*

poached eggs, smoked scottish salmon, english muffin & hollandaise

florentine v

poached eggs, baby spinach, porcini mushroom, english muffin & hollandaise

avo toast ve/gf*

smashed avocado on grilled sourdough with chilli & lemon
+ smoked british bacon
+ poached free-range eggs
+ smoked scottish salmon

french toast v

caramelised sweet brioche served with vanilla crème fraiche, compote, fresh berries & candied seeds v

plant burger ve/gf*

plant patty, grilled mozzarella, blackened chilli pesto, basil mayo, & crispy balsamic onions, served in a brioche style bun

bearnaise burger gf*

6oz smashed beef patty, west country cheddar, tomato chutney, peppercorn brisket, bearnaise sauce, crispy onions & pickles
+ smoked bacon

open aged steak sandwich gf*

aged beef steak, truffle mayo, caramelised onions, roasted portobello mushroom, pickled red onions & horseradish sauce

sharing dessert

petit fours

a selection of sweet treats, including macarons, salted caramel chocolate truffles, strawberry tarts and fudgy brownie bites

**dear
grace**
COCKTAILS &
SMALL PLATES

📍 DEARGRACELONDON

HOUSE OF BRUNCH



£45 3 course brunch with
free-flowing drinks

£30 free-flowing drinks

choose from camden hells,
prosecco, mimosas or
aperol spritz

t&cs apply